# 55 ways to add more fruits and vegetables every day



#### **BREAKFAST** Breakthroughs

- **1.** Top cereal with fresh or dried fruit.
- **2.** Whirl up a fruit shake with your favorite fresh fruit, milk, and yogurt.
- **3.** Stir dried fruit into your muffin mix.
- **4.** Top your pancakes with fruit instead of syrup, or mix the fruit into the batter.
- **5.** Have a fresh grapefruit lightly sweetened with brown sugar or honey for breakfast or snack.
- **6.** Don't forget about topping yogurt with fresh or dried fruit.
- **7.** Top whole grain bagels or toast with pureed fresh fruit.
- **8.** Have a glass of 100% juice with breakfast to start your day off right.

#### **Easy BROWN BAGS**

- **9.** Add zucchini, carrot, or sweet pepper strips to your lunch bag.
- **10.** Try peanut butter and banana sandwiches instead of peanut butter and jam.
- **11.** Use spinach, tomatoes, and cucumbers in sandwiches instead of lettuce.
- **12.** Marinate a variety of sliced vegetables with low-fat Italian dressing and use with turkey in a pita pocket.
- **13.** Add slices of fruit to your sandwich.
- **14.** Try something different: go meat-free in sandwiches and make it a veggie sandwich instead.
- **15.** Include one fresh fruit and one fresh vegetable in all brown bag lunches.

### **Smart SNACKS**

- **16.** Keep single serving 100% juice boxes in your car.
- **17.** Freeze unsweetened fruit juice into ice cubes or pops.
- **18.** Drink a glass of vegetable juice anytime!
- **19.** Keep vegetables in cold water in the front of your refrigerator.
- **20.** Buy packages of pre-cut broccoli, carrots, and cauliflower.
- **21.** Put fruits and vegetables out while dinner is being prepared.
- **22.** Put single serving raisin boxes in your cookie jar.
- **23.** Use tomatoes to make a fresh salsa. Mix chopped tomatoes with minced onion, garlic, and cilantro.
- **24.** Prepare a berry spritzer by adding berry puree to sparkling water.
- **25.** Serve cut-up fruits and vegetables with a yogurt dip.
- **26.** Make a yummy fruit salsa using grapes, pineapples, and mangoes with brown sugar and onions.
- **27.** Serve cucumber slices instead of crackers with dips and spreads.
- **28.** Take along dried fruit as a snack.
- **29.** Pack an apple for your commute home.

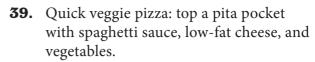






#### **Quick DINNER Tips**

- **30.** Use spaghetti squash instead of pasta or rice in your favorite dishes.
- **31.** Add vegetables to a can of soup.
- **32.** Substitute finely chopped vegetables with low-fat ricotta cheese for meat in your lasagna recipe.
- **33.** Cook veggies in the microwave.
- **34.** For variety, try a baked potato with veggie toppings.
- **35.** Order extra vegetables when eating out.
- **36.** Use fruit canned in water or its own juice to top salads.
- **37.** Garnish your favorite dishes with colorful fruits and vegetables (like tomatoes).
- **38.** Add pureed or finely minced vegetables to your meatloaf or spaghetti sauce.



- **40.** Use greens other than iceberg lettuce in your salads.
- **41.** Add veggies to your pasta.
- **42.** Top a baked potato with salsa.
- **43.** Add 1–3 more vegetables in casserole recipes.
- **44.** Use pureed fruit for a sauce over meat.
- **45.** Add pureed vegetables to thicken sauces, soups, or casseroles.
- **46.** For a south-of-the-border flavor, make a layered vegetable burrito. Start with rice, beans, cheese, and corn. Then bring on the veggies!
- **47.** In place of stir fry or teriyaki sauces, use undiluted frozen 100% juices.

## Daring DESSERTS

- **48.** Prepare Jell-O with juice instead of water and add fruit slices.
- **49.** Use two times the amount of pureed canned beans for oil in cake mixes for a low fat treat.
- **50.** Mash or puree fruit, sweeten lightly, and serve over ice cream.
- **51.** For a treat, pour Sprite over cut-up fruit.
- **52.** Bake pears or bananas with brown sugar and pineapple juice. Stuff them with raisins and spices.
- **53.** Use canned baby food prunes or apple sauce in place of fat in muffins and cake mixes.
- **54.** Top off a piece of angel food cake with fresh fruit.

# Just Do It....

**55.** Be experimental. Try a new vegetable or fruit (or a different method of preparation) each week!





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